

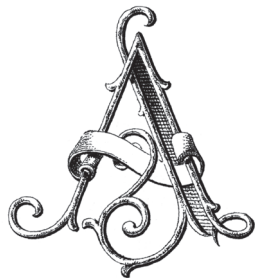
ANTIQUUM

2013 JUEL PINOT NOIR



Antiquum Farm wines are defined by an inability to be classified within the bounds of typical Pinot Noir. Juel is my signature blend of high-pitched, tightly wound blocks and broad, open-textured, and luscious fruit.

The intense dark hue gives no hint of the hi-toned floral and tropical aromatics. There is a vibrant tension between shining acidity and opulent depth of fruit. A lush fruit core is embraced in a framework of rippling acidity that gives the wine an electric purity, focus, and movement. Deep bramble and confectionary fruit are offset by singing tropical tones, rose, and wisps of lavender and violet. Background notes of aged balsamic, seared meat, tobacco, and blood orange dance on the edges. Layer after layer of finely knit fruit driven tannins frame this long-finishing and intriguing pinot noir.



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AVA: Willamette Valley, Oregon

100% ANTIQUUM ESTATE FRUIT

VINE AGE: 16 Years

CLONES: Pommard, Wadensville,
777, 667, and 115

CROP LEVEL: 2 tons/Acre

HARVEST DATE: October 10th-20th

BRIX AT HARVEST: 23.8-24.2

ALCOHOL: 13.5

FINISHED PH: 3.22

5-7 day cold soak

*Fermented on native and cultured yeasts
with punch downs 3 times daily*

40% New French Oak for 11 months

CASES PRODUCED: 225

JUEL
2013



ANTIQUUM FARM